

Three Course Menu

Glass of Prosecco

Aged Goatcheese Tart

Artichoke, Black Truffle and Frisee

or

Chilled English Pea Soup

Smoked Salmon Roll, Radish and Micro Greens

or

Yellowfin Tuna Tartar

Potato, Black Olive and Haricots Verts

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Housemade Pasta

Wild Mushrooms, Piquillo Peppers and Parmesan

or

Grilled Halibut

Sunchoke, Baby Carrot and Lemon Glaze

or

Grilled Lamb Leg

Gnocchi, Wild Mushrooms and Asparagus

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Dark Chocolate Coulant

Clementine and Kalamansi Sorbet

or

Strawberry Rhubarb Sorbet

Financier, Pistachio and Basil

or

Warm Praline Tart

Dried Apricot and Lemon Sorbet

\$49 per person

We wish you a wonderful and
memorable

Mother's Day 2013

Chef Jeffrey Thompson and the Wheatleigh Team

Starter

Baby Arugula

Beets, Blue Cheese and Hazelnut

\$13

Aged Goatcheese Tart

Artichoke, Black Truffle and Frisee

\$16

Chilled English Pea Soup

Smoked Salmon Roll, Radish and Micro Greens

\$15

Grilled Asparagus Salad

Beets, Radish and Fennel

\$16

Yellowfin Tuna Tartar

Potato, Black Olive and Haricots Vert

\$18

12 Wild Burgundy Snails

Maitake, Spinach and Garlic Butter

\$18

Main Course

Housemade Pasta

Wild Mushrooms, Piquillo Peppers and Parmesan

\$26

Dayboat Scallops

Parsnip, Artichoke and Swiss Chard

\$28

Duck Confit Press

Potato, Asparagus and Poached Egg

\$27

Local Lobster Risotto

Spring Vegetables and Parmesan

\$29

Grilled Halibut

Sunchoke, Baby Carrot and Lemon Glaze

\$30

Grilled Lamb Leg

Gnocchi, Wild Mushrooms and Asparagus

\$31

All prices are inclusive of service charge